

THE FEATHERS

Christmas Day Menu

£105 per guest

STARTERS

Roasted Jerusalem artichoke velouté **V**

truffle cream, parmesan crisps

Chicken liver pâté

orange marmalade, toasted brioche

Smoked salmon

brown bread & whipped horseradish

Shallot tart tatin **VG**

onion purée, chestnuts

MAINS

Traditional Norfolk Turkey

stuffing, pigs in blankets, roast potatoes, root vegetables, Brussels sprouts & gravy

Pressed pork belly

burnt apple purée, roast potatoes, carrots, shredded sprouts and red wine gravy

Pan-roasted cod

buttered new potatoes, chive, spring onion, kale, tartare

Wild mushroom & truffle pithivier **VG**

cep cream

PUDDINGS

Traditional Christmas pudding **VG**

brandy cream, mulled berries

Norfolk apple & calvados tart

vanilla ice cream

Dark chocolate & orange torte

pouring cream

Eggnog brûlée

shortbread

Allergy information available upon request

Please let a team member know about any allergies or dietary requirements.

A discretionary service charge of 10% will be added to your table and is split evenly amongst the team